

Conference

Sweet

House made cocoa, banana and oatmeal mini muffins (v)
Apricot and shredded coconut bliss balls (vgd)
House baked selection of cookies (v)
Fresh scones with vanilla cream & berry compote (v)
Selection of freshly baked Danish pastries (v)
Banana bread with sweetened vanilla mascarpone (v)
Orange and almond cake with seasonal berries (vg)
Greek yoghurt, berry compote and toasted seeds (vg)
Pineapple and coconut slice (vg)
White chocolate and raspberry blondie (v)

Savoury

Baby spinach, green pea and feta tart (v)
Roasted pumpkin scone with smoked butter (v)
Smoked salmon, cream cheese & chive bruschetta
Forest mushroom and caramelized onion turnover (v)
Macadamia, basil pesto pastry scroll (v)
Selection of sushi, soy, wasabi & pickled ginger (gd), v on request
Grilled eggplant and artichoke frittata (v)
Carrot, zucchini slice with curried sour cream (vg)
Swiss cheese and vine tomato croissant (cold) (v)

Gourmet Rolls, Wraps & Sandwiches

Chef's selection of at least 3 fillings on fresh mini rolls, wraps & point sandwiches

PLUS your choice of two salads

Asian Inspired Lunch

Chef's vegetarian rice paper rolls, with accompaniments (vgd)
Pork san choy bow lettuce cups (dg)
Thai chicken salad with crispy shallots (dg)
Chilled mango, coconut smoothie (vgd)
Beansprout, chinese cabbage, shredded carrot, coconut and raisin sesame salad with lime dressing (vg)

Selection From the Deli

Shaved gammon ham with apple and smoked tomato (gd)

Chargrilled sticky lemon and thyme chicken breast (gd)

Mushroom and tarragon bruchetta (v)

Fresh banette rolls with butter (v)

PLUS your choice of two salads

Healthy Choice Lunch

Poached citrus chicken with toasted nuts (gd)

Avocado, tendrils fennel mini wraps (vd)

Bloody Mary shots with celery sticks (vgd)

Mozzarella, vine tomato pissalidiere (v)

Crudite Platter (freshly prepared raw Queensland vegetables with fresh hummus toasted seeds) (vgd)

Watermelon, cucumber and pomegranite salad (vgd)

Salad Options (please choose two)

Quinoa, cos lettuce, celery and brocolli-topped with currants and yogurt (vg)

Pearl barley, sauteed kale, chickpeas with roasted sweet potato and almonds (v)

Shaved red cabbage and carrot slaw (vdg)

Fetta and wholemeal pasta, green bean, tomato and balsamic dressing (v)

Rice vermicelli, cucumber noodles, sesame and toasted peanut-lime thai dressing (vg)

Barbeque mushroom and tofu (vgd)

Romaine leaf, egg, shallot and parsley (vg)

Watermelon, cucumber and pomegranite salad (vgd)

Hot Buffet Lunch Upgrade (min 20) PBA*

Lamb ragu with wholewheat spaghetti and almond gremolata (d)

Stir fried lemongrass and curry leaf chicken coconut rice (g)

Baked zuchinni with sultana and spiced pumpkin and lemon butter (vg)

Selection of fresh, locally baked bread Selection of gourmet sauces, chutneys & mustards

PLUS your choice of two salads

valid until 31st March 2019

D – Dairy Free

V – Vegetarian

G – Gluten Free

ZENCATERING